

# DRY STOUT 12 BLG # 80

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **24.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (85.1%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.6%)	68 %	1000
Grain	Jęczmień palony	0.15 kg (3.4%)	55 %	985
Grain	Płatki jęczmienne	0.3 kg (6.9%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella PH	25 g	45 min	6.8 %
Boil	Izabella PH	25 g	10 min	6.8 %
Aroma (end of boil)	Izabella PH	15 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	23 g	---
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Tabletka Whirlfloc	2 g	Boil	5 min